## PENNYHILL PARK



## Sample Pool View Bar Menu

English sparkling wine Ridgeview Bloomsbury Brut, West Sussex Ridgeview Fitzrovia Rosé, West Sussex	125ml 15.0 20.0	80.0 96.0
Champagne Taittinger Brut Réserve Taittinger Brut Prestige Rosé Laurent Perrier Rosé	125ml 18.5 23.0	96.0 110.0 185.0
White Chenin Blanc, South Africa Sauvignon Blanc, New Zealand Gavi di Gavi, Italy	175ml 12.0 14.5 15.0	50.0 52.0 59.0
Rosé Réserve de Gassac, France	<b>175ml</b> 10.0	Bottle 40.0
Red Pinot Noir, Chile`	<b>175ml</b> 12.5	Bottle 45.0
Cocktails Cadillac Margarita Grand Bloomsbury Bittersweet almond Snowball		14.0 17.0 13.0 15.0
Beers & ciders Peroni Peroni gluten free Peroni 0% Lucky Saint lager Hazy Hog cider Surrey XPA	330ml 330ml 330ml 330ml 500ml 440ml	6.6 5.8 4.5 5.0 7.5 7.5

## 7.5 Sapling vodka 35ml Tanqueray gin 35ml 7.0 7.0 Bacardi Carta Blanca 35ml Bacardi Spiced rum 35ml 7.5 Jack Daniels No.7 35ml 7.5 Soft drinks and juices Coke, Diet Coke 200ml 200ml 4.25 Lemonade, London Essence tonic or soda 200ml 4.5 South Downs still or sparkling water 330ml 4.0 South Downs still or sparkling water 750ml 6.5 Frobishers orange, apple or cranberry juice 250ml 4.5 Frobishers Fusion apple & mango 275ml 4.75 Frobishers Fusion orange & passion fruit 275ml 4.75 Coffee 4.5 Cappuccino, Americano, Latte, Flat White, Macchiato, Double espresso **Hot Chocolate** 5.5 The Classic, Milk Chocolate & Orange, Spiced Dark Chocolate, Caramel White Chocolate, Chocolate Gianduja Camellia's Tea 4.5 Earl Grey, English Breakfast, Jasmine, Sencha, Muscle Ease, Refresh & Rebuild, Relax & Recover,

Digest & Energise, Happiness, Sleep Well

**Spirits** 

## Food for thought

Chickpea hummus (PB) Garden herbs, crispy capers, grilled flatbread	6.0
Surrey Charcuterie board  Selection of locally cured charcuterie with pickles and toasted sourdough	16.0
Rosemary focaccia With cold pressed English rapeseed oil and balsamic	3.5
Themis chicken Caesar salad	16.0
Baby gem lettuce, crispy pancetta, sourdough crisps, anchovies and shaved Parmesan	
Wraps and open sandwiches	
All wrapped up or loaded on a slice on Pennyhill loaf	
Roast chicken salad Roast chicken, chicory, baby gem, radish, cucumber and salad cream	13.5
Isle of Wight tomato (PB)	14.0
Marinated Isle of Wight tomatoes with superstraccia,	
tomato consommé dressing and chives	
Hill House Farm BBQ pulled pork	14.5
With crispy bacon, cheese fondue and slaw	
Atlantic prawn and Chapel Farm egg	15.0
With Hillfield Gin infused Marie Rose sauce and little gem lettuce	
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Something sweet	
Plain and fruited scones (GF and PB available)	4.5
Served with Surrey Hills cream, mulled wine and	
plum conserve	5.5
Hillfield Jaffa cake	
Vanilla sponge topped with orange ganache and orange jelly	

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.